



Smoked Baby Back Ribs

Servings: 12

Preparation Time: 20 minutes

Start to Finish Time: 29 hours 20 minutes

These might be the best ribs I've ever eaten! Maybe! The BBQ sauce is phenomenal. The ribs are fantastic; little, fatty riblets of flavor. The espresso sauce is always the best and filled the ribs with flavor.

Ribs:

3 racks pork ribs, baby-back (6 pounds)

1/2 cup Slap Yo Daddy Pork BBQ rub (or any other homemade or store bought rib/pork rub)

Espresso BBQ Sauce:

2 tablespoons extra virgin olive oil

2 tablespoons garlic, minced

1 cup ketchup

1 cup honey

1/2 cup balsamic vinegar

1/4 cup soy sauce

1/4 cup espresso

SUGGESTED WOOD FOR SMOKING: *Hickory*

MAKE AHEAD: OVERNIGHT: *Ribs can be seasoned and wrapped overnight to better have the specs "marry" with the meat.*

Preheat smoker to 225°F (20 minutes).

PREP RIBS (while smoker is pre-heating):

Season ribs thoroughly with Slap Yo Daddy Pork BBQ rub or other rib/pork rub.

SMOKE RIBS: PHASE 1: (3 hours):

Smoke for 3 hours at 225°F. Use hickory chips ONLY during the first 2 hours.

SMOKE RIBS: PHASE 2: (1 hour):

After 3 hours, remove ribs, baste generously with espresso BBQ sauce and wrap in heavy-duty aluminum foil.

Return to smoker and cook for an additional 1 hour, or until internal temperature reaches 160°F.

OPTIONAL: During the last 10 minutes, remove ribs from the foil and baste again; place them back in the smoker, directly onto the rack, allowing the ribs to caramelize.

Transfer to cutting board, cut and serve hot.

Espresso BBQ Sauce (while ribs are smoking):

In a medium saucepan, combine olive oil and garlic and sauté on medium heat until golden.

Remove from heat and let the garlic cool in the oil.

Whisk in the ketchup, honey, vinegar, soy sauce, and espresso. Return to heat and simmer for 15 minutes to blend flavors.

Remove from heat (makes 2 cups).

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